

## APPETIZERS

**RANGE RATTLERS™** (930 cal) 11.79  
Jumbo jalapeños, shrimp, Jack cheese, cilantro, ranch dressing.

**QUESO FRESCO** (1290 cal) 10.19  
Queso blanco, pico de gallo, cilantro, scallions.

**ARTICHOKE & SPINACH DIP** (630 cal) 9.79  
Tostada chips, salsa.

**FRIED MUSHROOMS** (460 cal) 8.29



**SAUCE TRIO** (560 cal) 4.99

Roasted tomato salsa, salsa verde, Queso Fresco, tostada chips.

**CHEESE FRIES** (1830 cal) 9.49  
Jack & cheddar cheese, bacon, sour cream, scallions, ranch dressing.

**SHRIMP COCKTAIL** (240 cal) 8.99

**BACON-WRAPPED QUAIL** (1300 cal) 14.99  
Jalapeño cream cheese, Sriracha honey, fried onions.

## SOUPS • SALADS

Our homemade salad dressings are honey-mustard (add 260 cal), chunky blue cheese (add 340 cal), ranch (add 300 cal), Thousand Island (add 320 cal), balsamic vinaigrette (add 380 cal).

### HOMEMADE SOUPS

Cup 5.29 / Bowl 7.89  
Chicken tortilla (100/160 cal) or  
Baked potato soup (280/560 cal)

**SOUP & SALAD** (580-1200 cal) 10.49  
Choice of soup with Caesar or house salad.

### HILL COUNTRY SALAD

(790 cal) 12.99  
Fried chicken, cheddar cheese, bacon, eggs, croutons, tomatoes.

**GRILLED CHICKEN SALAD** (770 cal) 12.99  
Tortilla strips, bacon, eggs, croutons, tomatoes.

### SALMON CAESAR SALAD\*

(1280 cal) 14.49  
Fried capers.

### STEAK SALAD\*

(950 cal) 16.39  
Center-Cut Top Sirloin, crisp romaine, red potatoes, eggs, green beans, black olives, onions, tomatoes, blue cheese, balsamic vinaigrette.

All served with a side (add 120-660 cal) & your choice of Soup, Garden greens or Caesar salad (add 100-380 cal).  
Upgrade to a Wedge Salad (add 450 cal) for 3.25.

## STEAKS • CHOPS

**WAGON BOSS CENTER-CUT TOP SIRLOIN\***  
(610/730 cal) 8 oz. 18.99 10 oz. 20.99

**MAUDEEN'S CENTER-CUT FILET\***  
(550/760 cal) 6 oz. 24.49 9 oz. 29.49

**TEXAS T-BONE\*** (1050 cal) 17 oz. 28.99

**PAT'S RIBEYE\*** (960/1260 cal)  
12 oz. 24.49 16 oz. 28.99



**NEW YORK STRIP\*** (820 cal) 12 oz. 26.99

**BONE-IN RIBEYE\*** (1490 cal) 21 oz. 38.99

**SILVER STAR PORTERHOUSE** (1520 cal) 22 oz. 33.99

**DOUBLE-BONE PORK CHOP\*** (870 cal) 14 oz. 21.99

**SMOTHERED FILET\*** (670 cal) 6 oz. 26.99

Center-Cut Filet, homemade herb butter, sautéed mushrooms, caramelized onions.

## ADDITIONS

### SMOTHER YOUR STEAK

(190 cal) 2.99  
Sautéed mushrooms, caramelized onions, herb butter.

### FRIED OR GRILLED SHRIMP

(230-460 cal) 7.49

### SAUTÉED MUSHROOMS FOR SHARING

(200 cal) 5.99

### MUSHROOMS & ONIONS FOR SHARING

(220 cal) 5.99

### OSCAR STYLE

(290 cal) 8.49  
Jumbo lump crabmeat, fried capers, lemon butter & fried asparagus.

## SEAFOOD • COMBINATIONS

**SURF & TURF\*** (1090/1310 cal) 10 oz. 28.49  
Ribeye with fried or grilled shrimp.

**GULF COAST STEAK & SHRIMP\*** (760-1110 cal)  
8 oz. 24.49 10 oz. 26.49  
Center-Cut Top Sirloin, fried or grilled shrimp.

**FRIED SHRIMP** (500 cal) 18.99  
Cocktail sauce.

**GRILLED SHRIMP** (450 cal) 19.29



**SHRIMP DUO** (450-500 cal) 19.29

Fried & grilled shrimp.

**GRILLED SALMON\*** (480 cal) 19.99

**Salmon Oscar\*** (820 cal) 24.99  
Jumbo lump crabmeat, capers, lemon butter, fried asparagus.

**BLACKENED REDFISH** (790 cal) 26.99

Shrimp, lump crabmeat, spinach, diced tomatoes, scallions, lemon butter.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.



## FAVORITES

All served with a side (add 120-660 cal) & your choice of Soup, Garden greens or Caesar salad (add 100-380 cal).  
Upgrade to a Wedge Salad (add 450 cal) for 3.25.

### MARINATED GRILLED CHICKEN BREAST

(560 cal) 16.89

### CHICKEN FRIED STEAK

(930 cal) 16.29

Certified Angus Beef®, cream gravy.

### CHICKEN FRIED CHICKEN

(960 cal) 15.99

Cream gravy.

### FRIED SHRIMP & CHICKEN TENDERS

(650 cal) 15.99

### CHICKEN TENDERS

(710 cal) 14.99

Available in Nashville Hot.

### CHOPPED STEAK\*

(680 cal) 16.19

Grated cheese, diced tomatoes.

### CLASSIC CHOPPED STEAK\*

(680 cal) 16.39  
Grilled onions, sautéed mushrooms, cognac pepper sauce.

### GRILLED CHICKEN LAREDO

(930 cal) 17.99  
Jack cheese, avocado, grilled onions, tomatoes, poblano peppers, cilantro, feta cheese.

## RIBS • COMBINATIONS • SANDWICHES • BURGERS

### BBQ BABY BACK RIBS & SHRIMP

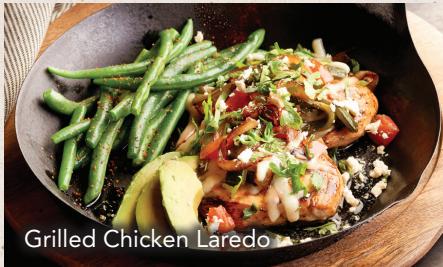
(780-1000 cal) 22.99

"Fall-off-the-bone" ribs with fried or grilled shrimp.

### CHEESEBURGER\*

(830 cal) 12.39

Fresh 1/2 lb. burger, American cheese, lettuce, tomato, onion, pickles, homemade bun.



Grilled Chicken Laredo



Nashville Hot Sandwich

### BBQ BABY BACK RIBS

(1110 cal) 22.99

Slow-cooked & "fall-off-the-bone."

### NASHVILLE HOT SANDWICH

(1060 cal) 10.99

Spicy fried chicken, pickled slaw, homemade bun.



Gulf Coast Steak & Shrimp\*

### GRILLED CHICKEN & SHRIMP

(720-940 cal) 21.49

Marinated grilled chicken breast with fried or grilled shrimp.

### GRILLED CHICKEN SANDWICH

(1160 cal) 12.39

Jack cheese, bacon, honey mustard, lettuce, tomato, onion, pickles, homemade bun.



BBQ Baby Back Ribs

## LUNCH & EARLY DINNER

### SERVED MONDAY-FRIDAY UNTIL 6PM

All lunch entrées are served with your choice of a lunch side (add 120-660 cal).

Add Garden greens (add 210-380 cal), Caesar salad (add 340 cal), Wedge salad (add 450 cal) or Soup (add 100-280 cal) for 3.25.

### CHICKEN FRIED STEAK

(450 cal) 11.89

Certified Angus Beef®, cream gravy.

### TENDERLOIN TIPS\*

(770 cal) 12.49

Cognac pepper sauce, mushrooms, garlic mashed potatoes.

### CHICKEN FRIED CHICKEN

(960 cal) 11.49

Cream gravy.

### MARINATED GRILLED CHICKEN BREAST

(560 cal) 12.19

### GRILLED CHICKEN LAREDO

(930 cal) 13.49

Jack cheese, avocado, grilled onions, tomatoes, poblano peppers, cilantro, feta cheese.

### CHICKEN TENDERS

(710 cal) 10.99

Available in Nashville Hot.

### FRIED SHRIMP

(320 cal) 12.49

Cocktail sauce.

### BBQ BABY BACK RIBS

(560 cal) 14.89

Slow-cooked & "fall-off-the-bone."

### CHOPPED STEAK\*

(680 cal) 12.79

Grated cheese, diced tomatoes.

### CLASSIC CHOPPED STEAK\*

(680 cal) 12.79

Grilled onions, sautéed mushrooms, cognac pepper sauce.

## STEAK PLATTERS

Served with Garden greens, Caesar salad, or cup of soup (add 100-380 cal), plus your choice of a lunch side (add 120-660 cal).

Substitute a Wedge salad (add 450 cal) for 3.25. Substitute Baked Potato (310-660 cal) for 2.49.

### WAGON BOSS CENTER-CUT

#### TOP SIRLOIN\*

(490/610 cal)

6 oz. 15.19 8 oz. 17.29

### PAT'S RIBEYE\*

(810 cal) 10 oz. 18.99

### GULF COAST STEAK & SHRIMP\*

(640-990 cal) 6 oz. 18.49 8 oz. 20.49

Center-Cut Top Sirloin, fried or grilled shrimp.

## SIDES

### FRENCH FRIES

(370 cal)

### STEAK FRIES

(310 cal)

### GREEN BEANS

(90 cal)

### GARLIC MASHED POTATOES

(320 cal)

### FRENCH FRIED ONIONS

(270 cal)

### SEASONAL VEGGIES

(120 cal)

### BAKED POTATO

(310-660 cal)

### MACARONI & CHEESE

(440 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request.

\*Regarding the safety of these items, written information is available upon request; Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne

illness, especially if you have certain medical conditions.

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